

## KLEEGO



***KLEEGO is a mixer, melter, and a chocolate conche***

***KLEEGO is one of FBM's latest innovations*** in modular chocolate machines for the artisan chocolate professional and *the first machine to meet two important needs* of craft bean-to-bar chocolate makers.

KLEEGO makes it possible to empty a craft-scale batch refiner once the desired particle size distribution (PSD) is reached *and complete flavor and texture development in the Kleego*, typically taking less than 3 hours.

This is accomplished by adding a top-mounted conching assembly that consists of a heavy-duty motor driving fixed-speed counter-rotating stirrers and forced hot air system. When done, the chocolate can be pumped into a container for storage or directly into a tempering machine for molding into bars.

The CPU of the KLEEGO gives the operator control over the speed of the stirrers in the mixer bowl, the volume and temperature of the forced air system. The counter-rotating stirrers provide high shear action to break up particle agglomerates and expose the chocolate to air and heat. The included pump circulates the chocolate continuously during the conche cycle to ensure complete mixing and conching.

Chocolate can be melted in the **KLEEGO** and pumped into a tempering machine for molding. Kleego entries on FBM blog.

Kleego standard configuration includes: all parameters are digitally regulated; integrated bowl stirrer and bowl heater; top-mounter stirrer can be mounted when used as a mixer/conche; integrated pump (fixed speed); integrated air with heater.